

JEAN-MARC SÉLÈQUE EXTRA BRUT CHAMPAGNE 'SOLESENCE'



Chardonnay, Meunier and Pinot Noir. Expressive aromas of a bouquet of white flowers, lemon merengue and orange zest, pear, peach and complex base notes of brioche and almond paste. Medium-bodied and pillowy on the palate. Initial flavors are juicy and inviting, dominated by citrus pith and tangy fruits, followed by a crunchy, bright salinity, laser-like acidity and a clean, mineral finish. A versatile partner for a variety of dishes. Ideally paired with freshly shucked oysters, shellfish, fish tartare, or sushi. Complements fatty foods like fried chicken and chips or butternut squash ravioli. Organic/Biodynamic.

The wine is a terroir mosaic representing all seven villages where the domaine owns parcels. Grapes are sourced from Pierry, Moussy, Épernay, Mardeuil, Dizy, Boursault and Vertus. The vineyards feature flinty clay and limestone topsoil over deep Campanian chalk subsoils. The blend uses grapes from the estates' younger vines, that still average 40 years of age, mostly planted in the 1960s and 1980s. Biodynamic principles and organic farming. Each individual parcel is vinified separately to preserve its unique character. The wine is fermented and aged for 10 months in a mix of stainless-steel (60%) and oak foudres (30%). A critical component is the 50% perpetual reserve (a solera-style system) which began in 2004, providing consistent depth and complexity across releases. Aged sur latte (on the lees) for 24 months before being finished with a very low dosage. No fining or filtration.

Established in Pierry in the 1960s by Henri Sélèque and later modernized by his son Richard, Champagne J.M. Sélèque has emerged as a premier grower-producer under the third-generation leadership of Jean-Marc Sélèque. Since taking over in 2008, Jean-Marc has transformed the estate by transitioning its 22-acres, spread across 45 parcels in seven distinct villages, to biodynamic and organic viticulture, including the use of horse-plowing to preserve soil health. The estate utilizes a state-of-the-art gravity-fed cellar where wines are fermented with native yeasts in a mix of stainless steel and oak barrels. By avoiding fining and filtration and prioritizing high fruit ripeness, the winery focuses on creating precise, crystalline expressions of the Coteaux Sud d'Épernay and surrounding regions.

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Tasting Note:

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Chardonnay, Meunier & Pinot Noir. Aromas of white flowers, lemon merengue, orange zest, pear, peach, brioche & almond paste; medium-bodied & pillowy; juicy & inviting; flavors of citrus pith & tangy fruits, a crunchy, bright salinity, laser-like acidity & a clean, mineral finish.

Shelf Talker:

JEAN-MARC SÉLÈQUE EXTRA BRUT CHAMPAGNE SOLESENCE



Chardonnay, Meunier & Pinot Noir. Aromas of white flowers, lemon merengue, orange zest, pear & peach with notes of brioche & almond paste. Medium-bodied & pillowy. Juicy & inviting. Flavors of citrus pith & tangy fruits, a crunchy, bright salinity, laser-like acidity & a clean, mineral finish. A versatile partner for a variety of dishes. Pair with shellfish, fish tartare, or sushi. Complements fatty foods like fried chicken and chips or butternut squash ravioli. Organic/Biodynamic.

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